

Apple Cider Caramel Chocolates

This recipe makes 42 candies



Ingredients

1 cup apple cider caramel (see recipe)
4 - 4 oz Ghiradeli 60% Cacao Baking Bars (or your choice)

Directions:

1. Prepare the mold. Before starting, polish the candy mold with a cotton ball to ensure a smooth, glossy finish on the chocolates.
2. Temper the Chocolate – Break a chocolate bar into pieces and place them in a microwave-safe bowl. Microwave in 10- to 30-second bursts, stirring between each interval, until the chocolate is fully melted and smooth.
3. Fill the mold completely with melted chocolate.
4. Gently tap the mold on the counter to remove air bubbles.
5. Scrape the excess chocolate off the top of the mold using a spatula.
6. Quickly invert the mold over a bowl to let the excess chocolate drip out, leaving a thin chocolate shell.
7. Place the mold upside down on wax paper and refrigerate until the chocolate is set.
8. Prepare the caramel filling. Slightly warm the homemade apple cider caramel in the microwave if needed, just until it's soft and pipeable.
9. Transfer the softened caramel into a zip-top bag and snip a small corner off.
10. Pipe caramel into each chocolate shell, leaving space at the top for the final chocolate layer.
11. Gently tap the mold on the counter to level the caramel.
12. Seal with chocolate on top. Re-melt the remaining chocolate, adding more if necessary. Spoon or pipe chocolate over the caramel to seal the chocolates.
13. Use a spatula to scrape off any excess chocolate, ensuring a clean, even surface.
14. Place the mold in the fridge or freezer for about 20 minutes, or until the chocolate is completely firm.
15. Carefully pop the chocolates out of the mold and enjoy!

Rehydration:

No rehydration involved.

Notes:

No freeze drying involved.

Nutritional Value Per 1 piece

Calories: 15 Protein: 0 g Fat: 2 g Carbohydrates: 1 g Sugar: 1 g Fiber: 0 g